

# Le Spiagge

## The Beaches

Summer 2007

Beaches Lodge #2821

Florida's Jacksonville Area Beaches:  
Fernandina, Mayport, Atlantic, Neptune,  
Jacksonville & Ponte Vedra

Italian-Americans Proud of Their Heritage and Culture

Volume 3 No. 2

Website: [www.beachesosia.org](http://www.beachesosia.org)

### 2007 General Meeting Dates

Adele Grage Cultural Center  
716 Ocean Blvd, A.B.

3rd Wednesday of each month:

September 19

October 17

November 21

December 19

6:30pm Social

7:00pm Presentation

7:30pm General Meeting

*Council Meetings:*

*Monday prior to General Meeting,  
7:00 pm, Ponte Vedra Beach Library*

### *Welcome to our new format . . . .*

The Public Relations committee announced that a quarterly newsletter will be distributed to our members, beginning with this issue. Our volunteers no longer have extra hours six times a year to coordinate input, layout, design and the rest of the pieces that make a complete newsletter.

So they've re-thought the finished product and decided that since much of our calendar is pretty well planned far in advance, the new format will be increased from 8 to 12 pages, four times a year: Winter (Jan), Spring (Apr), Summer (Jul) and Autumn (Oct). This schedule is not new to the publishing world - many national magazines have adopted the quarterly format to save hundreds of thousands of dollars in paper, ink and labor. We certainly aren't a major publishing house, but it never hurts to save trees and start thinking green!

Additional event information will be continued via our standard email 'flyer' (the flyer is printed and mailed to those without internet access). Continue to check the website for the very latest information regarding cancellations or changes of venue/date/time.

For many, *but not all*, future regular meetings, instead of coffee, dessert and visiting, we will begin the evening with a dinner at 6:30pm. This format lets us enjoy the 'social hour' accompanied by a delicious dinner - and a glass of wine for some of us. Remember June's Sausage & Pepper dinner that had us all laughing? It made the meeting that followed, and Ben's installation as Guard, one of our more memorable events!

If, for any reason, we schedule a guest speaker prior to our meeting, we will replace the dinner with coffee and desserts. So keep an eye on the website and email notices for any changes.

We will also eliminate extra Lodge social functions during the summer months - it's too hot to be outdoors and we have many families enjoying out of town vacations during the same time period. For those of us who can't get away, we will rely on the monthly dinners to stay connected with fellow lodge members and families.

Our Fall newsletter will include the 2008 Calendar - subject to addition or change, of course! Hope to see you at most of our events.

### **Wolcome, New Member!**

**Cody Russell**

.....  
**Reminder:**

Before our October 17 general meeting begins, we will have a presentation by a representative of the Cooley's Anemia organization....

## Grazie Mille !

We extend our heartfelt thanks to Terry Manto and Karen Talarico for their outstanding Council service.

Terry has served as Financial Secretary since our lodge was formed in November 2004. She recently felt it was time to pass the finance baton, but she would once again serve on the Council if needed.

What is Terry planning to do with her free Monday nights while Nunzio is at those Council meetings? It wouldn't be Monday Night football, would it??

Karen came to our lodge via Joneanne's hospital stay... Karen just happened to have an Italian surname, and Joneanne just happened to be under Karen's watchful eye in Baptist Beaches hospital. One conversation, one meeting attended, Karen joined, and Fashion Show history was made. She has come a long way since her accident, but we understand that Karen needs to continue to heal. Another baton has been passed...

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If you haven't had a chance to pay for the second half of our annual dues, please mail your check, payable to *Beaches Lodge 2821*, to the new financial secretary:

Kristin Berg  
7 Burling Way  
Jax Beach, FL 32250

\$30 / year: seniors 70 yrs & older  
\$30 / year: college students  
\$40 / year: military member  
\$40 / year: military spouse  
\$60 / year: the rest of us

You are welcome to pay for a full year in advance - just another way to make your life less hectic and one less thing to remember....

## Happy Birthday, May - Sept members! Buon Compleanno a:

May	9	Stephen Berg
	20	Susie Anguili
	28	Dennis Berg
June	1	David Mauro
	6	Terry Manto
July	4	Karen Talarico
	14	Kristin Berg Berengolts
	23	Sally Alderman
August	4	Barbara Vogt
	9	Rose Maher
	10	Mary Diaz
	21	Nunzio Manto
September	1	Cheryl Berg
	5	Paul Fiore
	10	Pam Carrino
	11	David Berg
	15	Maria Kendrick
	20	Ben Carrino



**Happy Anniversary, May - Sept members!**  
**Felice Anniversario a:**

May	2	Igor & Kristin Berengolts
	27	Craig & Nina Russell
		<b>Just married on the beach in North Carolina!</b>
June	1	Bill & Joanna Johnson
		<b>Just celebrated 50 years!</b>
	6	Roger & Leslie Russell
	20	Angelo & Susie Angiuli
July	24	Dennis & Cheryl Berg
August	11	Tony & Sharlene Lignetta
	31	Joe & Mary Fisher
September	1	Paul & Mary Fiore
	13	Cal & Mimi Bissailon



**Mark those calendars:**

**When:**

Saturday, October 27th  
6 - 9 pm

**Where:**

Adele Grage Cultural Center, A.B.

**“Italian Culture Night”**

Bring a favorite antipasto dish to share -  
*let Cheryl know what you are making*

We'll provide the wines, water  
& soft drinks

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**When:**

Saturday, November 10th  
6 - 9 pm

**Where:**

Adele Grage Cultural Center, A.B.

**“Thanksgiving  
Family & Friends  
Covered Dish Dinner”**

Bring your appetite  
and a favorite dish to share  
(and wine, if you wish)  
*rsvp Cheryl at 242.4929*

The Lodge provides the turkey, ham,  
water & soft drinks

## JULY

### Flowers of Fire:

World Fireworks Championships - over 300,000 'pyrotechna-holics' flood this picturesque little Town of Flowers on the Ligurian coast for this explosive annual event that pits the world's top fireworks companies against each other for 6 nights of fire in the sky. The displays are held on alternating evenings, each one featuring the abilities of one of the world-renown fireworks firms that have qualified to compete. In 1999, for example, the program included companies from Italy, Brazil, Germany, China and Spain but the list grows every year as fame of the unique event spreads. San Remo is rather perfectly suited to host this event because there is a naturally formed amphitheater that faces the ocean. The two massive piers from which the fireworks are launched provide a measure of safety that other locations just can't match. Attendance by well-known actors, sports stars and politicians is high ensuring that the media coverage is extensive which consequently means, as usual, hotel rooms and empty restaurant seats vanish (reserve as far in advance as possible).

Date: alternating evenings, from last week of June through the 1st week of July, finishing on the 2nd Saturday  
City: San Remo  
Web Link: [www.sanremo.it/fuochi/fuochi99/eng/index.html](http://www.sanremo.it/fuochi/fuochi99/eng/index.html)  
Web Link: [www.doit.it/HelloRiviera/sanremo.uk.html](http://www.doit.it/HelloRiviera/sanremo.uk.html)  
Province: IMPERIA

### Beer and Folklore:

It's like being in Bavaria (or Ohio State Campus!) For many years in Italy, beer was considered as little more than a thirst quencher or, in extreme cases, something to drink with pizza. This is changing. Wine consumption has fallen by half in Italy over the last 10 years while beer consumption has been rapidly taking its place. Its biggest fans are young people, with those between 15 and 24 drinking almost double the per capita consumption per year (it should not go unsaid that although per capita consumption remains the lowest in Europe, it has almost doubled across the board in the last two decades). The most famous Italian brands still produced and owned by Italians include Forst and Menabrea while Dreher (from Trieste), Moretti (from Udine) and Birra Messina (brewed and bottled in Sicily and Aosta) are owned by Heineken, which controls over 36% of the Italian market. Another 20% of the market is given up to imports, which is why the annual Italian production of around 11 million hectoliters has remained static since about 1980 despite the huge increases in consumption! The experts on Italian beer can be contacted at the store A Tutta Birra in Milan by calling 02-201165.

Date: 15th  
City: Pineto  
Province: TERAMO

## AUGUST

### Rovereto Veneziana:

In this ancient mountain village just south of Bolzano the history and symbols of Venice are everywhere: in the architecture, in the names of the streets and piazzas and in the way the church conducts religious life from the Church of San Marco. As Rovereto was developing its form of government during the years between 1411 and 1509, the city fathers took the 'Serenissima' (the famous regime that ran Venice during this period) example as a model of perfect government, economy and culture and copied everything about it they could. Now, during these few days of remembrance, the people of Rovereto don Venetian clothing, eat Venetian food and follow ancient Venetian customs as they did centuries ago. The city becomes a virtual throwback in time as the residents authentically recreate parades, theater, dance, music, markets and art exhibitions including a banquet that is put on by 'Casanova' (the famous Venetian loverboy). This is a wonderful celebration that is held in deep reverence by the citizens of this magnificent little town.

Date: runs from the last Saturday in July through the first Saturday in August  
City: Rovereto  
Web Link: [www.apr.rovereto.tn.it/veneziana.htm](http://www.apr.rovereto.tn.it/veneziana.htm)  
Province: TRENTO

### Ninfa,

the world famous garden south of Rome, opens with more visitors than ever expected to enjoy its unique mix of river, ruins, wildlife and plants which were once the best-kept secret between Rome and Naples. The garden, built by three women in the shell of a medieval stronghold where a fleeing pope was crowned, has been dubbed the Pompeii of the Middle Ages and is considered by many to be the most romantic garden in the world. As well as its visual delights, Ninfa's history is fascinating. It was first cited by the Roman historian Pliny who gave the place its name. The town prospered between the 8th and 10th centuries but was sacked in 1159 by Barbarossa after Pope Alexander III was crowned there. In the 1300s, Ninfa was razed by siege, devastated by malaria and left abandoned, a crumbling, fever-ridden shell. Shortly thereafter, the Caetani family took possession of the carcass of Ninfa but it wasn't until after the first world war that three women of the family began planting flowers and restoring the earth's beauty (the last of the Caetani family passed away in 1977 and their foundation now administers the grounds). The variety of fauna and wildlife is astonishing, from Himalayan magnolias, Chinese adadias, cypresses, birch, bamboo groves, waterfalls and Italy's tallest poplar to badgers, owls, kingfishers, herons, falcon, waterfowl and the river's trout are descended from those brought by the Romans. Nature has flourished in Ninfa's river-cooled atmosphere. The garden is about an hour south of Rome by car and is well indicated from the SS7 (Appian Way) south of Cisterna. If in doubt, aim for Norma. Since Ninfa still abhors a crowd and ticket allocations are limited, reservations should be made beforehand by calling 06-68803231.

Date: open the first weekend of August from 9:00 to noon  
and 2:30 to 6  
City: Oasi di Ninfa  
Province: LATINA

## SEPTEMBER

### Feast of Rificolona:

This festival is said to be one of the oldest festivals of Florence. Originally, the bishop of the church of Santissima Annunziata would press for the farmers and countrymen from the areas surrounding Florence, to come to town once a year to celebrate the Nativity of the Madonna in his church. Attendance was high and eventually the church fathers expanded the celebrations to include the night before. The farmers liked to come to town because they could set up stalls and sell their wares to the townspeople. They would come from miles around but would have difficulty finding their way many times because the journey was so long, the dark streets of the city were unlit (this is much before the times of electricity and gas lamps) and the celebrations began at night. For this reason, the church fathers came upon the idea of lighting the way with stalks of straw that were put into an oil so that they could continue to burn throughout the night. Certain countrywomen took on the name of these new-fangled candle lamps (called fiericolone) because they wore gaudy dresses and during the evening of the feast as they sold figs. The term *fioricolone* has changed over time to become *rificolone* which now applies to paper lamps that are placed on sticks. Nowadays there are no more farmers, but this custom continues and on the evening of September 7th, the young people of Florence run through the streets of the city with the 'rificolone'.

Date: The celebration begins the night of the 7th and continues on the 8th  
City: Firenze  
Web Link: [english.firenze.net/](http://english.firenze.net/)  
Web Link: [www.seetuscanyc.com/culture/rificolona.htm](http://www.seetuscanyc.com/culture/rificolona.htm)  
Province: FIRENZE

### Paese della Porchetta:

This is a special period in this little town and those around it. On crisp fall weekend afternoons, Romans flee their city to nearby towns like Ariccia. They buy sandwiches stuffed with roast pork, called porchetta, at small shops and head to one of the town's many reed-covered verandas to enjoy the clean, cool autumn air. The village sits at the foot of the Albani Hills and has a peaceful, provincial air but its many taverns hold the secret of *porchetta romana*, a dish that involves killing a suckling pig and roasting it on a spit. The tender young meat is seasoned with rosemary, salt, pepper and garlic and then slowly cooked to a golden brown. The mark of a good porchetta is its skin, which becomes crisp when properly cooked. The origins of this dish are somewhat in dispute. One theory argues that the gastronomic tradition dates back to the 1800s when Prince Chigi, anxious to get rid of the many pigs that rooted in his park, trans-

formed them into succulent porchetta to serve his guests. Other legends date the origins back to the times of the ancient Romans, when the animals were sacrificed in the temple of Jupiter on the peak of Mount Cavo. Despite the lengthy and elaborate preparation the Ariccia kitchens must go through to prepare the piglets for consumption, it is best when it is eaten simply. It should be devoured cold, between two slices of homemade bread, and with a generous glass of Colli Albani wine. More information at: 06-9630896.

Date: all month long  
City: Ariccia  
Web Link: [www.geocities.com/Vienna/3842/Ariccia.htm](http://www.geocities.com/Vienna/3842/Ariccia.htm)  
Province: ROMA

### Historical Regatta on the Grand Canal:

This is without a doubt the most beautiful gondola competition in the world. The gondola is only one type of typical Venetian boat, but all the makes and styles of Venetian crafts are on display here. It's a very ancient tradition, starting with gondoliers and boatmen who, wearing local historical costumes, proceed in a long and grandiose parade (aboard, for one example, the ancient and spectacularly restored Bucintoro and Bissone ships) along the entire length of the Grand Canal beginning at San Marco Square. Represented with ornately decorated boats are the Doge, the Dogaressa, the Queen of Cyprus and many ambassadors and ministers, bringing back to life the splendor of the Serenissima. Gondoliers are for hire that will take you to empty boats so that you can watch and photograph the colorful and ancient floating parade without having to fight the crowds that flock here for this celebration. The day's main activities begin at 2:30pm with a series of four categories of regattas: Junior Rower's Regatta, Women Rower's Regatta, Caorlina Regatta and Gondolino Regatta. The athletes that compete are all fully clothed in historically accurate costumes, and the winners walk away with a prestigious title that they will boast about for the rest of their lives. It's an event not to be missed under any circumstances!

Date: 1st Sunday of September  
City: Venezia  
Web Link: [www.doge.it/regata/regatta.htm](http://www.doge.it/regata/regatta.htm)  
Province: VENEZIA

### Juliet's Birthday:

Verona's most famous lover's birthday is celebrated today with parades of the Courts of Montecchi and Capuleti (the feuding families that tried to keep the young lovers apart), dances, artists in the street, wandering musicians, magicians and many other groups of entertainers that fill the city with the ambience of the 1400s from 10 in the morning until 8 in the evening. The city is usually packed.

Date: September 12th  
City: Verona  
Web Link: [digilander.iol.it/clubgiulietta/](http://digilander.iol.it/clubgiulietta/)  
Province: VERONA

## Scholarship

An Event Calendar adjustment was made, re-scheduling our Second Annual **Mystery Dinner** at the end of April '07. The cast had some last minute changes, requiring the addition of some of our lodge members as actors. Our Russian-accented member Igor became a very believable Roman soldier. Who knew?

The attendees' costumes were outstanding! The upper class Romans came in some pretty fancy togas and jewels, plebes dressed appropriately, and let's not forget those slaves! Monica, your entire table truly looked the part - thanks to all for that special participation: we asked for togas, and we got togas! We just need a bigger supply of safety pins next time...

What we came to realize is that our lodge members have considerable acting talent! Cody and many of his thespian crowd have departed to various colleges, so we'll now choose **murder mystery** scripts that will utilize our own talented thespian members and friends.

With two mysteries under our belt, we have fine-tuned several parts of the evening:

- ticket price will drop to \$25 / person (in-house food and extremely low rental fee helps)
- audience can wear theme-appropriate apparel
- table numbers will be assigned and visible to all actors - rotation of one actor per table;
- a list of characters will be printed and distributed to all ticket holders;
- the social committee will continue to prepare a theme-appropriate meal, putting more dollars in the scholarship fund;
- the murder will be solved by 9pm !!
- did we miss anything? let us know.

Eloise & Leslie will again coordinate the mystery portion of the evening. If you feel you'd like to try your hand at performing, please contact Eloise.

The date of our next **Mystery Dinner** will be confirmed with Adele Grage shortly. We are working around the ABET spring performances, so we seem to be looking at either April 19th or the first Saturday in May '08.

## Charities

Hot Dog Sales! Joe Fisher scheduled another successful event a few weeks ago, providing the workers with great laughter and the Lodge a with a nicer cushion for donations from our Charities fund.

In spite of an initial downpour immediately upon setting up the two canopies - Geri told us not to worry, the front would move quickly through and turn to sunshine - many shoppers/lunch purchasers came through the parking lot at Turner Ace Hardware. Dennis had to get more Italian sausage - we ran out!

Those of us with smarts (everyone but Cheryl - I can say it, since I'm writing this article) wore their lodge t-shirts. Maria's banner was a great addition, proudly advertising our presence. Hot dogs and Italian sausages were prepared by master chef Hank Kendrick, with Joe providing the colorful peppers to top the sausages. Caterina stopped by with some delicious homemade cookies that were already packaged and ready to sell. She asked, "What's a hot dog sale without dessert"? She was right. Next time we'll ask her to supply the cookies from the beginning of the sale! With each hot dog sale we improve our organization skills...

Joe has scheduled another hot dog sale for us in October. It promises to be as much fun as this last one - we'll see you under the canopies then!

Our Third Elegant Luncheon and Fashion Show will be held in March '08, benefitting our Mayport USO. Barb Vogt, Joneanne Venable, Cheryl Berg, and Kristin Berg will coordinate this affair. Pre-sale of tickets is very important; tickets will be available in November - additional details in our next newsletter.

Ben Carrino will keep us posted on the next Walk for MS... we've decided to wear our lodge t-shirts to identify us as fellow Lodge members. Several of us walked the circuit for the first time this year and now look forward to the next... San Marco is a great place to wander through when it's sunny. There are two paths you can select from: the 3 mile or the 5 mile walk. We all chose the 3 mile and that was truly a huffing and puffing task for some of us slightly out of shape. But we finished as a group! I look forward to seeing more of us walking together next spring.

## Culture & Heritage

Our next **Book Club** meeting will be at Rose Maher's residence, Monday, October 1st, 7pm. Selected reading: *A Thousand Bells At Noon*. A summary of the book is posted on our website library list.

All are welcome to read the chosen selection in advance and simply call the meeting hostess to say you will be joining the group for that evening. You do not have to sign up as a member of a club nor are you required to attend all meetings.

We normally select books written by Italian or Italian American authors, featured in the *Italian America* magazine recommended reading book club selections.

The December 3rd meeting will be held at Joneanne Venable's residence, 13885 Hanover Park Court, Jax. Book selection: *Home To Big Stone Gap*, the final book of Adriana Trigiani's Ave Maria 'trilogy plus one more'. Call 992.6077 to RSVP and get directions. If you'd like to carpool, we can always set up meeting locations. Beaches people usually meet at Turner Ace parking lot.

It's also a good date to begin our 2008 reading list selections. We meet again on February 4th, well after the busy holiday season. The first Monday of alternate months has worked well for us, so you can mark your calendars accordingly.

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Our **Italian Culture Night** is on the calendar for Saturday, October 27th, at Adele Grage, 6 - 9pm. We hope this is the beginning of a new October tradition in our Lodge - our own way to celebrate Columbus Day - as we bring Italy to the Beaches!

In lieu of a dinner, we will be sampling various antipasti and Italian wines, as we listen to Italian music selections. There is no charge for the evening. We are asking for your favorite antipasto as a 'donation', however. Call Cheryl, 242.4929, with your RSVP and selection.

Florida's governor, Charlie Crist, has proclaimed October as Italian Heritage Month! The Grand Lodge of Florida worked diligently in this regard and we can all be proud of their success.

## Hearts and Flowers

Remember to keep the following  
members and their loved ones  
in your thoughts  
and prayers -

Mary Diaz  
Paul Fiore  
Barbara Appel,  
*Rose Maher's sister*  
Roger Allen  
Matthew Hicks

**Language Classes:** *if you are interested in either beginning or intermediate class, contact Maria Kendrick*

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**Cooking Classes:** Is there an Italian dish you've always wanted to prepare but were afraid to try? We happen to have a lodge of women who have a variety of Italian cooking skills and wouldn't mind sharing them with the rest of us. We just need to hear what you'd like to learn.

So far, we have learned fresh pasta from Anna, biscotti from Eloise & Geri, gnocchi from Carmela, and pesto from Joneanne. Cheryl's kitchen has turned out to be a great location for classes (and we save \$25 in rental fee), but instructors can use their own kitchens if they wish.

## Recipes. . .

*It's still hot and we're headed into fall!! I'm guessing no one is still too excited to spend very much time in a kitchen.*

*What to do? Use one of these recipes for a main course, followed by Chocolate Granita for a body-cooling dessert.*



### Summer Pasta Salad

12 oz. mini penne pasta  
1/2 box cherry tomatoes, quartered  
1/2 cup chopped basil  
1/2 cup Italian black olives of Kalamata (pits removed)  
1 small red onion, thinly sliced

#### Dressing:

3/4 cup extra-virgin olive oil  
1/4 cup white balsamic vinegar  
1 tsp. crushed dried oregano  
1/2 tsp. dried basil or eight fresh basil leaves, chopped  
1/4 tsp. dried pepper flakes  
4 cloves garlic, minced  
1/4 cup capers, rinsed and drained - *optional*  
1 tin anchovy filets, drained and chopped - *optional*

Cook pasta until al dente; drain well. Cool slightly in a colander. Prepare dressing in a small bowl. Transfer pasta to a serving bowl and toss with about half the dressing.

**Important:** Refrigerate if making this dish early, but bring to room temperature before serving time. At serving time, add rest of the salad ingredients and toss with remaining dressing that's been kept at room temperature.

*submitted by Joneanne Venable*

### Spaghetti al Tonno (Spaghetti with Tuna)

*If you remember to keep these basic ingredients on hand, this dish can be prepared in no time at all for unexpected guests.*

*Romans add reconstituted dried porcini mushrooms to this classic central Italian recipe. You can vary it by adding tomatoes. Serves 3 - 4*

1/2 cup extra virgin olive oil  
1 large yellow onion, chopped  
1 - 2 garlic cloves, chopped  
1/2 to 3/4 cup ripe plum (Roma) tomatoes, peeled and chopped, or canned tomatoes, chopped with their juice - optional  
1 can (6 oz) olive oil-packed tuna, drained and broken into small pieces  
(you can use water-packed solid white tuna) - *I use 2 cans*  
1/4 to 1/2 cup dry white wine  
Leaves from 1 bunch fresh, flat leaf Italian parsley, chopped  
1 lb. spaghetti

In a large, deep saucepan over medium heat, warm the oil. Add the onions and cook, stirring, until translucent - about 3 minutes.

Add tuna (and tomatoes, if desired), stir well and pour in the white wine. Cook over medium heat, stirring occasionally, for about 10 minutes. Remove from heat and sprinkle with the parsley.

Meanwhile, bring a large pot filled with salted water to a boil. Add the pasta, stir well and cook until al dente. Scoop out a ladelful of the pasta water and reserve, in case the sauce becomes too thick.

Drain the pasta. Add some olive oil and toss to keep pasta from sticking together. Add some of the juice from the sauce into the pasta at this time. Toss well.

Plate the pasta and pour the sauce on top.

*ITALY TODAY: The Beautiful Cookbook  
by Lorenza de Medici*

*recipe modified and submitted by  
Maria Kendrick*

## Chocolate Granita

*Although this recipe is extremely low in fat, it has a rich, chocolate taste.*

1/2 cup + 2 Tbsp. unsweetened Hershey's cocoa powder  
1 cup sugar  
pinch of ground black pepper  
pinch of freshly grated nutmeg  
1 cup water  
1 can (12 oz.) evaporated skim or light milk  
1 Tbsp. vanilla extract

In a small saucepan, combine the first four ingredients. Whisk in the water and bring to a boil over medium-high heat, continuing to whisk to break up lumps and prevent burning. Turn down the heat to medium-low and simmer for approximately 2 minutes, until the sugar is completely dissolved, leaving the whisk in the pan to prevent a boil-over. Turn off the heat, add the evaporated milk and the extract and allow the mixture to cool about 30 minutes, whisking occasionally.

Pour the room-temperature mixture into a 9 x 13 inch glass baking dish, cover with saran wrap and place in your freezer. When it starts to chill, stir at least once an hour until it has the texture of very soft ice cream. The length of time it takes to complete depends on how cold your freezer is; allow about four hours. Serve in chilled bowls or martini glasses.

I like to pour a little Amaretto over each serving and serve with amaretti cookies on the side and crushed over top; I also add a small grouping of mint leaves for color.

Another option is to pour a little Frangelico over each serving and sprinkle with toasted, slivered almonds.

*submitted by Joneanne Venable*



*Still not in the mood to cook??*

*Check out the 'Ads', next column over...*

## **The Italian Market** **645 Atlantic Blvd., A.B.**

Carmela - one of our members - just happens to make divine Italian dishes every day for take-out.

**Hours: 10am - 7pm**  
**Tuesday thru Saturday**  
*closed Sunday & Monday*  
phone: 241.8992  
website: [www.theitalianmarket.biz](http://www.theitalianmarket.biz)

But if you want to make your own meals, Carmela has all the true Italian ingredients you will need to prepare just about any impressive Italian dish. When you shop there, please tell her you're a fellow lodge member! She doesn't know many of us - her store hours conflict with our meeting days & hours.

Dennis is assisting Carmela with her new website; she hopes to have it completely up and running soon.

## **The Beer Haus** **Mayport Road, A.B.**

Billy Johnson - son of Bill and Joanna Johnson - now carries Peroni, a perfect Italian beer for your perfect Italian dinner.

**Hours: 11am - 8pm**  
**Monday thru Saturday**  
*closed Sundays*

If you're in an Irish sort of mood, he can help you with Guinness or Harp; we also find his Michelob Ultra specialties a great purchase. They taste like wine coolers, only better! And yes, he does carry the regular beers!

*Ahhh, dolci!!* **Bella Gelato**  
**Atlantic Blvd at San Pablo, Jax**  
*near the new SteinMart*

**Hours: Seasons dictate their hours**  
**I'd check their website or call first**  
**www.**

Can't get to Italy? This is my favorite place to hang out when I need a gelato fix & I'm not counting those calories... Ask Marie Romano, one of our Fashion Show advertisers, for a taste of their Fig & Ricotta gelato if it's available - very yummy! Their Italian ices are delicious, as well!

## December 19 Dinner & Meeting

### 6:30 pm Dinner Menu:

*Pasta e Fagioli*  
*Insalata*  
*Spinaci*  
*Pane*  
*Dolci*

*We're always looking for main course contributors for our meals... I know there are as many versions of this dish as there are regions in Italy.*

*Consider this a cultural event - Let's make this the first Lodge 2821 Italian American Pasta e Fagioli Cook-off!!*

*Call Cheryl, 242.4929, if you are able to assist with the main course for this dinner...*



## Christmas Dinner Dance - December 14th

The Ocean Breeze December calendar only had this one Friday evening available, so we booked it!

For those who work, we know it's a headache to race home and dress for an evening out. So we've advanced our gathering time to 6:30pm and will have the buffet dinner served at 7:15pm

Your ticket is your entry for Door Prize drawings - please make sure you bring the ticket with you that evening!



## 2007 Social / Event Calendar

<u>Date</u>	<u>Day</u>	<u>Event</u>	<u>Time</u>	<u>Cost / Details</u>	<u>Benefit</u>
Sep 19	(Wed)	Lodge Coffee & Meeting	6:30pm		
Oct 1	(Mon)	Book Reading Club Rose Maher residence 328 S Nine Drive, P.V.B.	7 - 9pm	<i>Selection: "A Thousand Bells At Noon"</i> <i>rsvp &amp; directions: 280.0502</i>	
Oct 17	(Wed)	Lodge Coffee, Speaker & Meeting	6:30pm	<i>Presentation: Cooley's Anemia</i> <i>begin approx 6:45pm</i>	
Oct 27	(Sat)	Italian Culture Night Adele Grage Cultural Center, A.B.	5pm	<i>details in upcoming flyer</i>	
Nov 3	(Sat)	Yard Sale see details on back cover	8am - Noon	Kristin Berg's home 7 Burling Way, J.B.	<b>Scholarship Fund</b>
Nov 10	(Sat)	Family & Friends Thanksgiving Covered Dish Dinner	6 - 9pm	<i>bring a dish to share</i>	
Nov 21	(Wed)	Lodge Coffee & Meeting	6:30pm		
Dec 3	(Mon)	Book Reading Club Joneanne Venable residence 13885 Hanover Park Ct, Jax	7 - 9pm	<i>Selection: "Home To Big Stone Gap" - last of series</i> <i>rsvp &amp; directions: 992.6077</i>	
Dec 14	(Fri)	Christmas Dinner Dance 6:30 Gathering / Cash Bar 7:15 Buffet dinner 8:15 Dancing !!	6:30 - 11pm	<b>\$30 / person; \$15 / 12 and under</b> <i>tickets available at October meeting</i>	
Dec 19	(Wed)	Lodge Dinner & Meeting	6:30pm	<b>\$8.00 Pasta e Fagioli</b>	



### **B.E.A.M. Needs Food !!**

Help re-stock BEAM's pantry after their very busy summer season.

**Please think of B.E.A.M. the next time you are at the store. We are in desperate need of the following:**

- Canned meat or Pasta
- Jelly
- Cereal
- Canned fruit
- Powdered milk
- Soup
- Instant rice or potatoes
- Mac & Cheese

You may drop off the food Mon - Fri between 9am and 3pm or Tues 9-5 to the B.E.A.M. office located at:

**850 6<sup>th</sup> Avenue South #400 J.B.**

Thank you for thinking of your beaches neighbors in need!

Please tell BEAM you're from the Sons of Italy Beaches Lodge



### **YARD SALE**

**Saturday, November 3rd  
8 am - Noon**

**Igor & Kristin Berengolts' driveway  
7 Burling Way, J.B.**

**WE'LL TAKE YOUR FINEST  
CAST-OFFS TO RAISE GREAT FUNDS !!**

*items can be delivered to Krisin's  
on Friday (Nov 2nd) afternoon or evening  
-- no clothing, please*

**Entire proceeds go to our  
Scholarship Fund**

*If you're an early riser, please join us at  
7:00am - we'll get the driveway arranged with  
donated items before the crowds hit...*

*oh yes, please call Eloise if you can  
sign up to be a worker.  
Dennis will make our donut run!*

*Sons of Italy Beaches Lodge 2821  
7 Burling Way  
Jax Beach, FL 32250*

